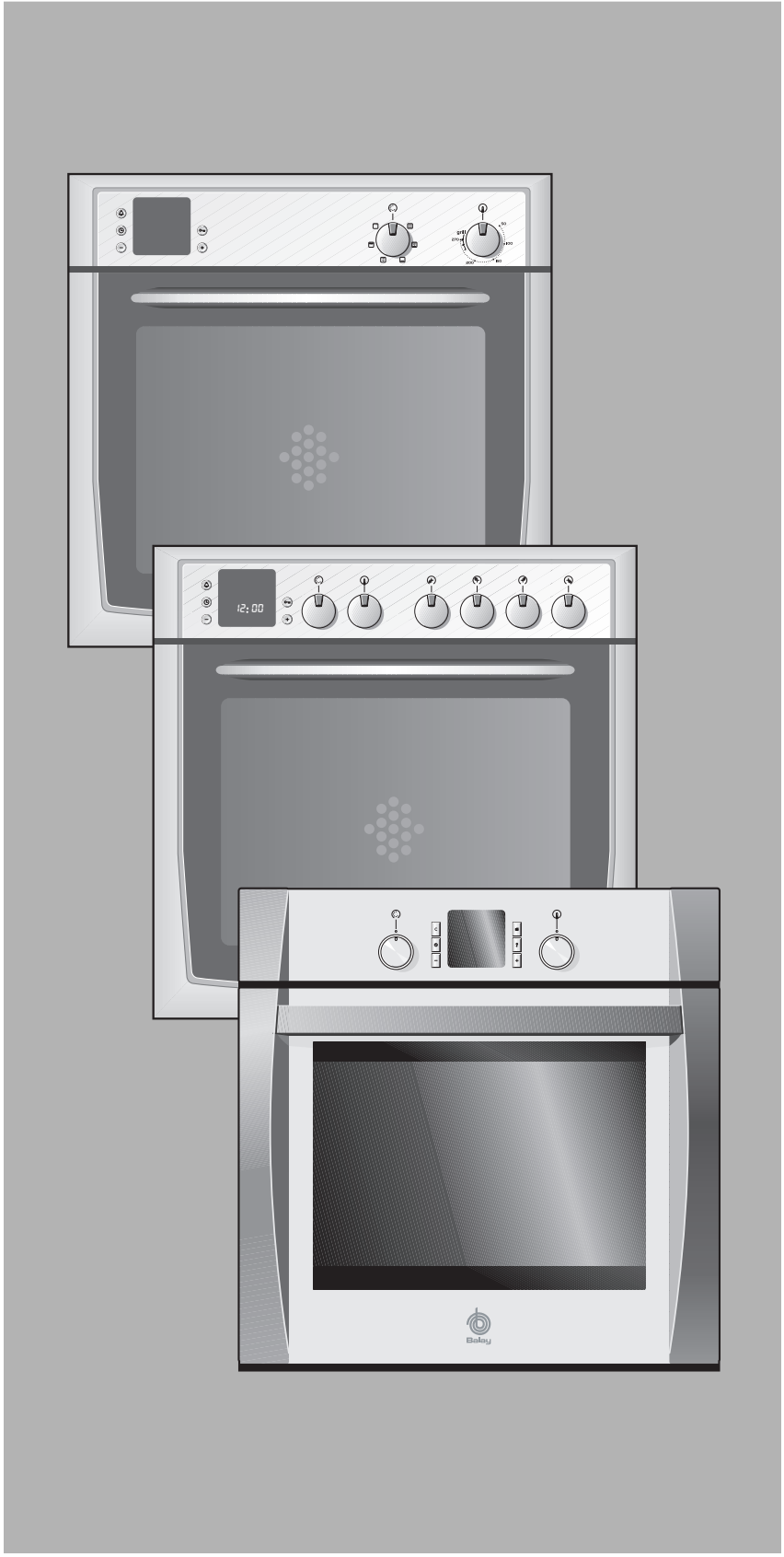

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ES / Hornos Empotrables **(página 3)** Instrucciones de uso

PT / Fornos Encastraveis **(pagina 30)** Instruções de uso

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Important information

Read this instruction manual carefully. Only then will you be able to operate your cooker safely and correctly.

Please keep the instruction and installation manual in a safe place. Please pass on the instruction manual to the new owner if you sell the appliance.

Before installation

Transport damage

Check the appliance after unpacking it. Do not connect the appliance if it has been damaged in transport.

Electrical connection

The cooker may only be connected by an approved specialist. Losses resulting from damage caused by incorrect connection will invalidate warranty claims.

Before using the appliance for the first time, you must ensure that the domestic electrical system is earthed and meets all the current safety regulations. An authorized electrician should install and connect your appliance.
Use of this appliance without an earth connection or incorrectly installed can cause serious injuries (injuries or electrocution), although this is very rare
The manufacturer does not accept any responsibility for any inappropriate use or for any injury caused by incorrect electrical installation.

Safety information

This appliance is intended for domestic use only.
Only use the cooker for food preparation.

Hot oven

Open the oven door carefully. Hot steam may escape.
Never touch the internal surfaces of the oven or the heating elements. There is a risk of burning.
Children must be kept at a safe distance from the appliance.

Never store combustible items in the oven. Risk of fire

Never clamp leads of electrical appliances in the hot oven door. The insulation on the leads could melt. There is a risk of short-circuiting.

Repairs

Incorrectly done repairs are dangerous. There is a risk of electrocution.
Repairs may only be carried out by after-sales service technicians who have been fully trained by us.

In case of malfunction, disconnect the appliance from the mains.
Call the after-sales service.

Reasons for damage

Baking sheet or aluminium foil on the oven floor

Do not place baking sheets on the oven floor. Do not line the oven floor with aluminium foil.
This causes heat to accumulate. Baking and roasting times will no longer be correct and the enamel will be damaged.

Water in the oven

Never pour water directly into a hot oven. This could damage the enamel.

Fruit juice

When baking very moist fruit cakes, do not put too much on the baking sheet. Fruit juice dripping from the baking sheet leaves stains that cannot be removed.

Cooling with the oven carriage open

Only leave the oven to cool with the door closed. Even if you only leave the oven carriage open slightly, the fronts of adjacent units may become damaged over time.

Very dirty oven seal

If the oven seal is very dirty, the oven carriage will no longer close properly when the oven is in use. The fronts of adjacent units could be damaged. Keep the oven seal clean.

Using the oven carriage as a seat

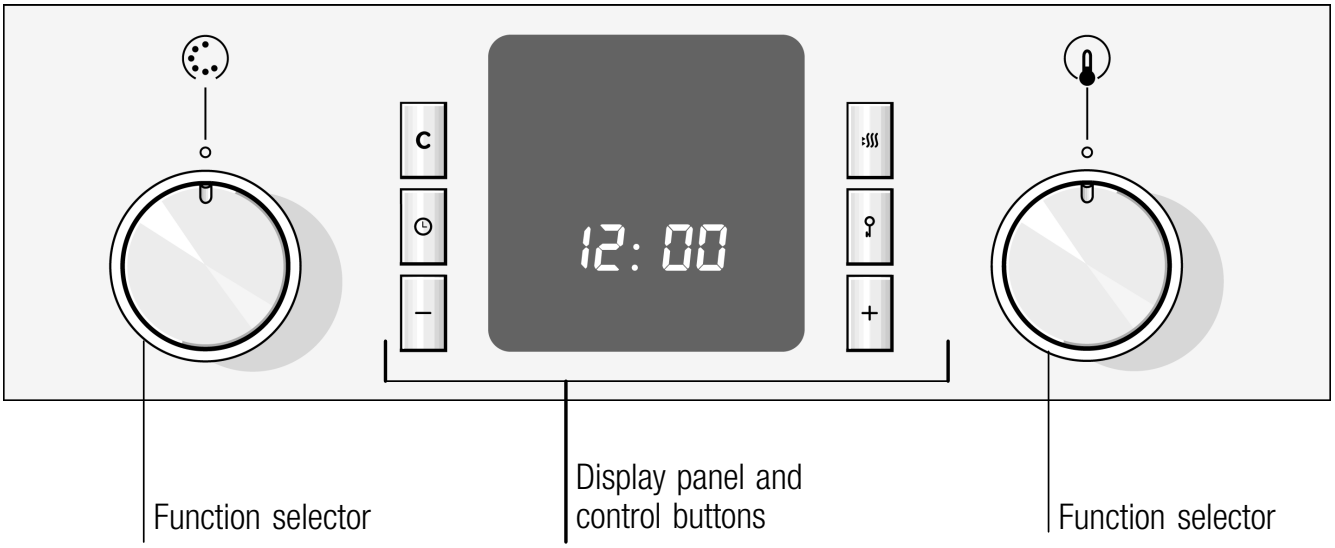
Do not stand or sit on the open oven carriage.

Your new cooker

Here you will learn more about your new oven. The control panel and its switches and indicators are explained here. The heating modes and the accessories included with your oven will be explained here.

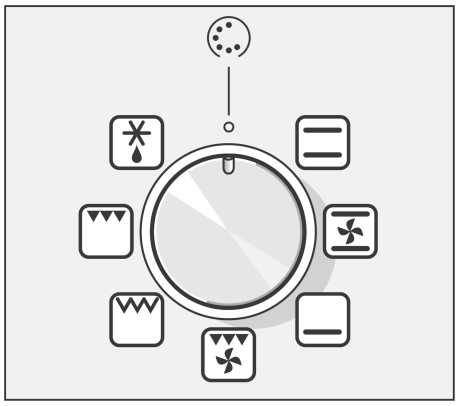
The control panel

Details vary according to the appliance model.



Function selector

Use the function selector to select the type of heating for the oven.

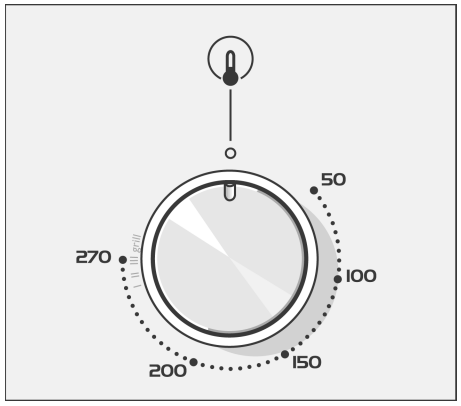


Settings	
	Conventional heat
	Hot air
	Bottom heating
	Hot air grilling
	Radiant grill - small area
	Radiant grill - large area
	Defrosting

When you select a function, the oven light switches on.

Temperature selector

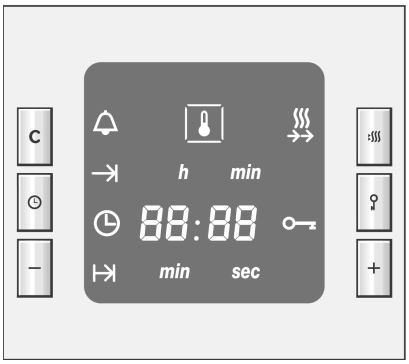
Use the temperature selector to set the temperature or grill setting.



Temperature	
50-270	Temperature range in ºC

Grill		Level
I	Low grill	1
II	Medium grill	2
III	High grill	3

Control buttons and indicator panel

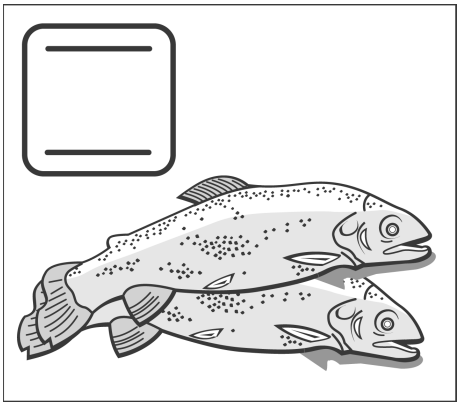


C button	To activate the clean function.
fast heat button	So that the oven reaches the required temperature rapidly.
Clock button	To select the time, the cooking time and the finishing time .
Key button	To activate and deactivate the locking system.
– minus button	To reduce time.
+ minus button	To increase time.

The values set can be seen in the display panel.

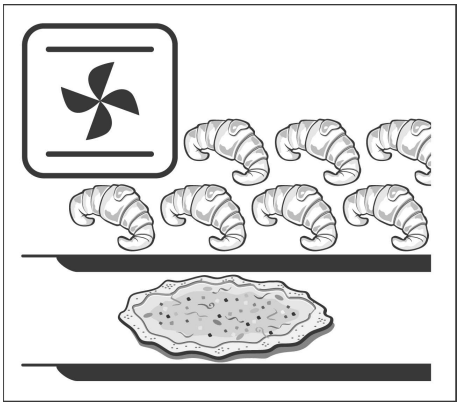
Suggestions for use

The oven has different types of heating. Using these, you can always select the preparation method most suited to each food.



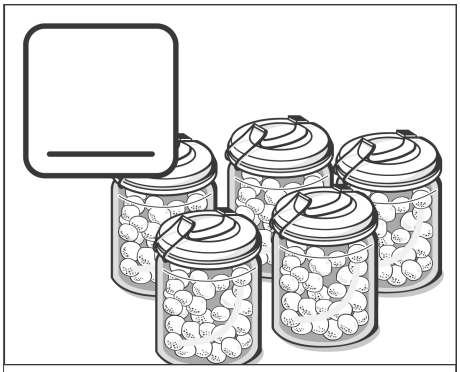
Top and bottom heating.

The heat comes from above and below the food. This type of heating is ideal for preparing any type of baked fish dish.



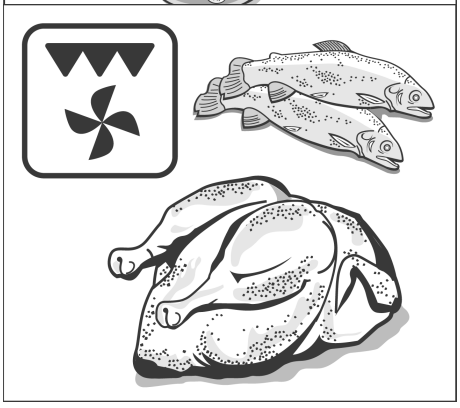
Hot air

This option turns on the top heat, the bottom heat and the turbo fanWith this type of heating, you can cook pies and pizzas on two levels at the same time.



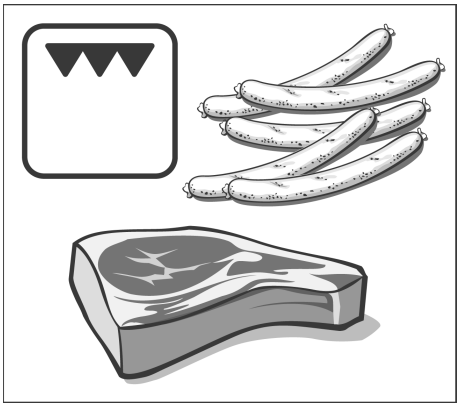
Bottom heat

The heat only comes from the bottom of the oven. This function is ideal for making bread, biscuits, and all types of cake and pastry. It is also well-suited to making jams.



Infra-red grilling with circulating air

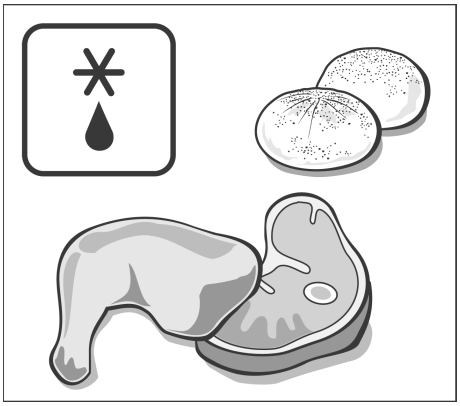
The grill and the fan are switched on and off alternately. While the grill is temporarily off, the fan circulates the heat produced by the grill around the food. This gives roast meat and fish dishes an attractive, all-over, golden brown colour.



Variable grill (I, II and III) with large surface

The full area below the grill's heating element heats up. All types of steak, sausages and fish may be grilled

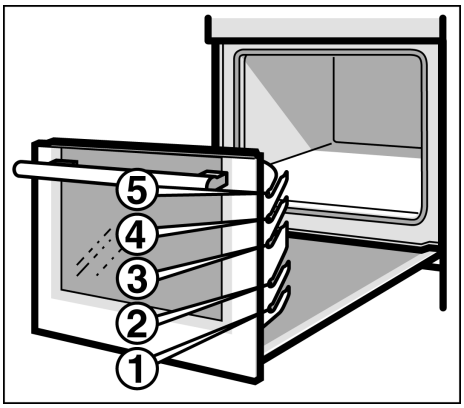
Small surface area grill : Only the central area of the grill's heating element heats up. This type of heating is suitable for small quantities and is a way of saving energy. Place the food in the central part of the grill.



Defrosting

A fan located on the oven's back wall circulates air around the frozen foods. Frozen meat, poultry, bread and pastries defrost evenly

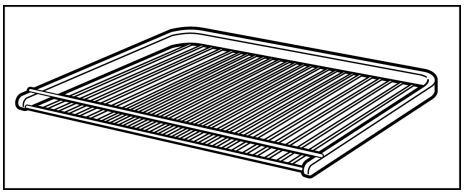
Oven carriage and shelving accessories



The shelf can be inserted at 5 different heights. The shelf must be inserted into the hooks on the left-hand and right-hand sides of the oven.

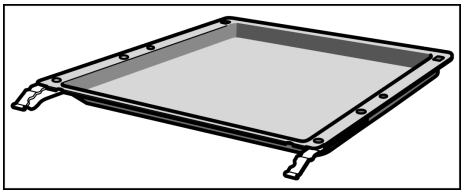
Accesories

Your oven may have some of the following accesories:



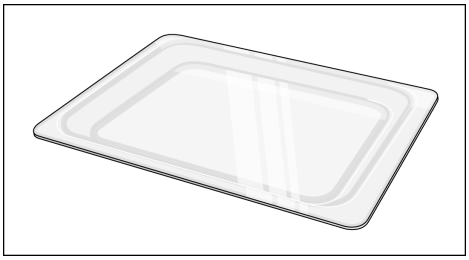
Wire rack

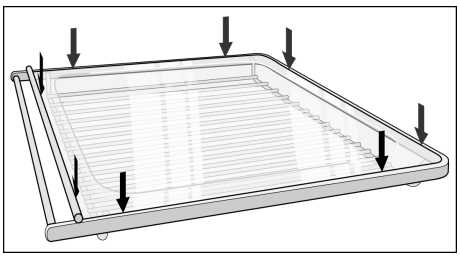
for ovenware, cake tins, roasts, grilling and frozen meals.



Aluminium tray

for cakes and biscuits.





Glass tray

For all kinds of roast meat and fish dishes, as well as pizzas or cakes.
The glass tray should be used together with the wire grille. Once you have mounted the wire grille onto the hooks on the reinforced door, slide the tray onto the grille,as shown in the diagram. Take care when putting the tray in place – as it is made of glass, you may damage or break it if you knock it against the grille.
To remove the tray from the oven once you have finished cooking, unhook the wire grille from the hooks and then take out both the grille and the tray together from the oven.

Cooling fan

The oven is fitted with a cooling fan. It switches itself on and off as necessary. The warm air escapes above the door.

Before using for the first time

This section will tell you everything you need to do before using the cooker for the first time.

Heat the oven and clean the accessories. Read the safety instructions in the “Important information” section.

Firstly, check to see if the ◷ symbol and three zeros are flashing in the display.

If the ◷ symbol and three zeros are flashing in the display

Set the time.

1. Press the ◷ clock button.
   12:00 appears and the ◷ clock symbol flashes.
2. Set the time using the + or – button.

The time selected is adopted after a few seconds. The cooker is now ready for use.

Heating up the oven

Heat the empty oven with the door closed to remove the new oven smell.

Method

1. Set the function selector to ⊟.
2. Use the temperature selector to set the temperature to 240 °C.

Switch off the function selector after 60 minutes.

Pre-cleaning the accessories

Please wash the accessories thoroughly with soapy water and a cleaning cloth before using them.

Setting the oven

You have various options for setting the oven.

Switching off the oven manually

When your meal is ready, switch off the oven yourself.

The oven switches off automatically

You can leave the kitchen for a long period.

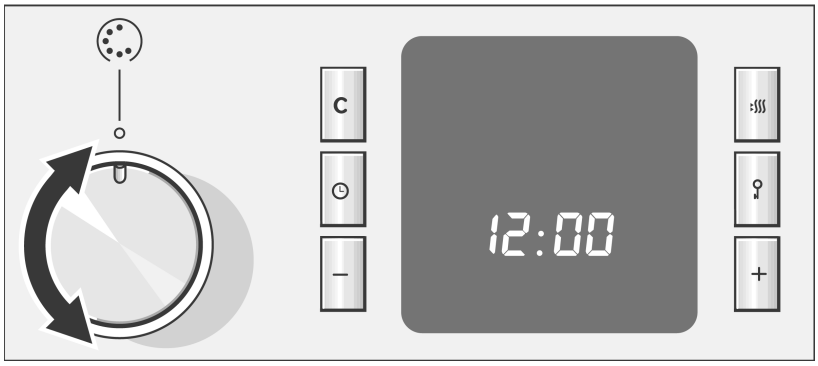
The oven switches on and off automatically

You can put your meal in the oven in the morning, for example, and set the oven so that your meal is ready at midday.

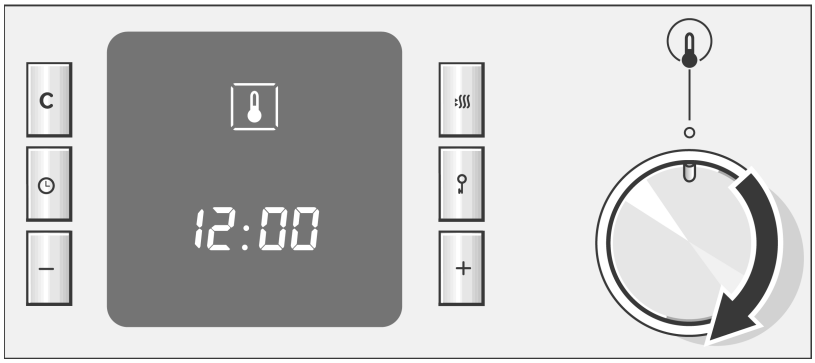
Manual operation

Example: ⊟ a 190ºC Top and bottom heating

1. Use the function knob to select the type of heating you require (i.e.: ⊟)



2. Use the temperature control knob to select the temperature or the grilling level. (i.e.: 190ºC)



Switching off

When the food is ready, turn the function knob to position 0.

Changing the temperature

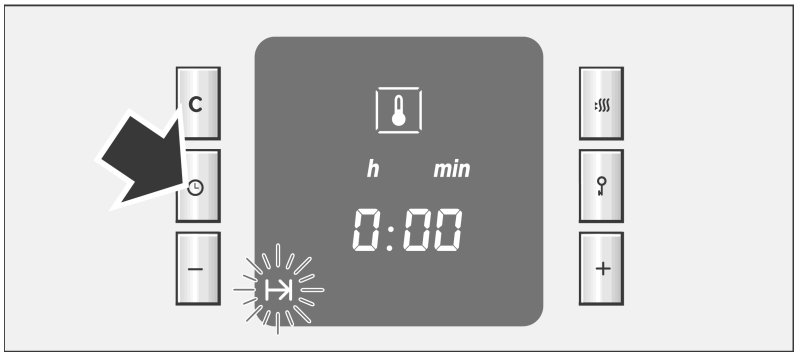
The temperature or the grilling level can be changed at any time.

Have the oven switch off automatically

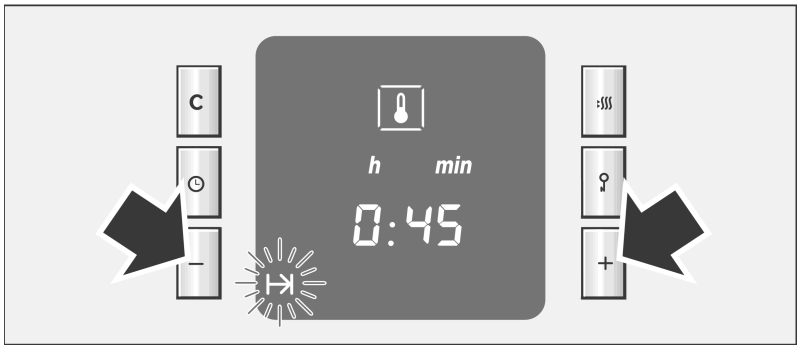
Do as described in steps 1 and 2. Then select the cooking time required for the dish.

Example: Cooking time (45 minutes)

3. Press the ⏲ clock button several times until the ⊢→⊣ symbol flashes in the indicator panel.



4. Select the cooking time required using the + or – buttons. + button suggested value= 10 minutes. – button suggested value=5 minutes.
After a few seconds, the oven will start. The ⊢→⊣ symbol will light up in the indicator panel and will remain on.



The time has elapsed

You will hear a high-pitched sound. The oven switches itself off automatically.
Press the ⏲ button twice and turn the function control knob to position 0.

Changing the cooking time

Press the ⏲ button. Change the cooking time with the + or – buttons.

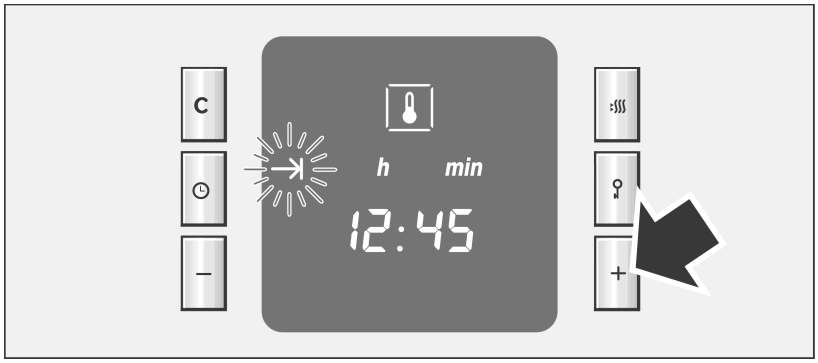
Cancelling the function

Press the ⏲ button. Press the – button until the cooking time is set to 0. Turn the function control knob to position 0.

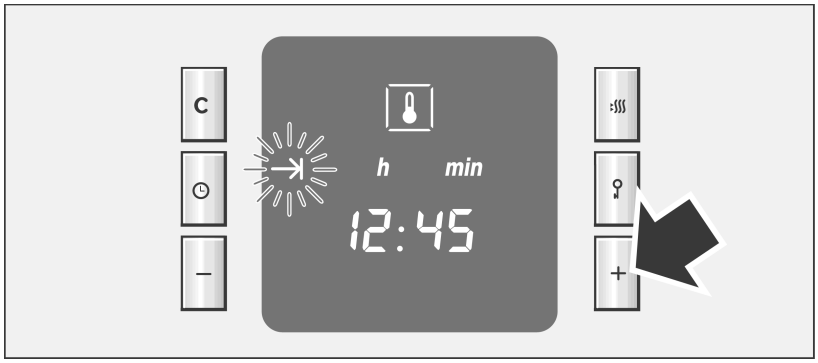
Have the oven switch on and off automatically

Carry out steps 1 to 4.
Example: The time is 11:15 h. The dish takes 45:00 minutes and should be ready at 12:45

5. Press the ⏲ button several times until the →| symbol flashes You will be able to see from the indicator panel when the dish will be ready.



6. Use the + control knob to alter the finishing time (Ej:12:45).
After a few seconds the function will be set.
You will be able to see the finishing time in the indicator panel until the oven starts to operate.



The time has elapsed

You will hear a high-pitched sound. The oven switches itself off automatically. Press the ⏲ button twice and turn the function control knob to position 0.

Note

Modifications can be made while the symbols are flashing. The function is set when the symbol stops flashing.

Fast heat

This function helps the oven to reach the required temperature more quickly.

How to program

1. Use the function control knob to select the type of heating.

2. Select the desired temperature using the the temperature control knob and press the ⁝ʃʃʃ button. The ⁝ʃʃʃ symbol will light up in the indicator panel. You have activated the function.

Rapid heating has finished

You will hear a high-pitched sound. The ⁝ʃʃʃ symbol will go out and the oven will continue to heat up as programmed.

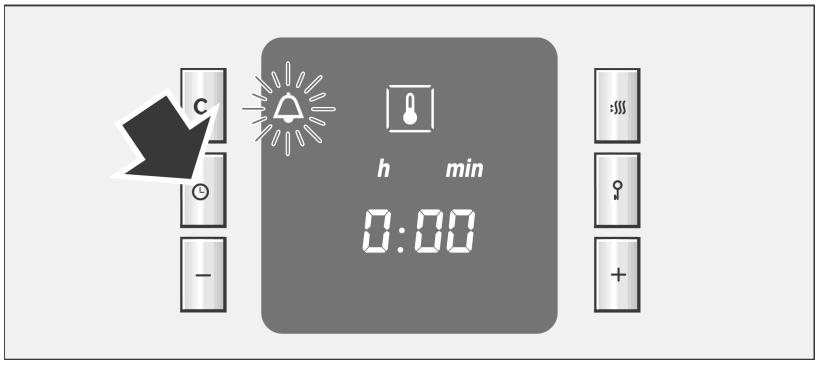
Timer alert

You can use the oven's clock as a timer alert function in the kitchen. It works independently of the oven, so it cannot be used to switch the oven off automatically. It has a specific type of sound so that you can tell whether the timer alert time or the oven cooking time has elapsed. It also works when the childproof lock is active.

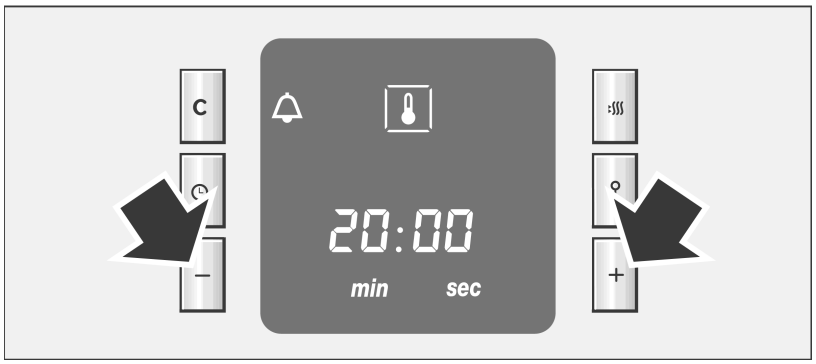
How to program

Example: 20 minutes

1. Press the ⏲ button several times so that the 🔔 symbol flashes in the indicator panel.



2. Select the time for the timer alert using the + or – button. + button suggested value=10 minutes. – button suggested value=5 minutes.
The timer alert begins to work after a few moments. The 🔔 symbol will be displayed on the indicator panel, and remain displayed. The user will be able to see the time running down.



The time has elapsed

You will hear a signal. Press the ⏲ button several times, until the 🔔 symbol disappears.

Changing the alarm clock time

Press the ⏲ button. Use the + or – buttons to program the times.

Cancelling the timer.

Press the ⏲ button. Press the – button until 0:.00 is displayed.

When the timer is active: check the time, the time remaining or the automatic programme's end time

To check the time remaining I→I, the automatic programme's end time →I or the time ⏲. Press the ⏲ button repeatedly, until the corresponding symbol appears. The information you want will be shown for several seconds in the indicator panel.

Childproof lock

A locking system is available so that children cannot switch the oven on accidentally.

Locking the oven

The oven does not need to be switched off to activate this.
Press the button until the symbol appears in the indicator panel. This will take approximately 4 seconds.

Switching the locking system off

Press the button until the symbol disappears.
If the oven was on when you activated the locking system, the oven will continue to operate when it is deactivated.

Note

The timer alert and the time can also be set while the oven is locked.

Care and cleaning

Do not use high-pressure cleaners or steam jets.

Oven exterior

Wipe the oven with water and a little washing-up liquid. Dry it with a soft cloth.

Caustic or abrasive substances are not suitable. If any such substances come into contact with the frontage, wipe it off immediately with water.

Slight differences in the colours on the appliance front are caused by the use of different materials, such as glass, plastic and metal.

Appliances with stainless steel fronts

Always remove any flecks of limescale, grease, cornflour and egg white immediately. Corrosion can form under such flecks.

Use stainless steel care products. Follow the manufacturer's instructions. Try out the product on a small area first, before using on the whole surface.

Oven

Do not use coarse scouring pads or cleaning sponges. You should only use oven cleaners on the enamelled surfaces of the oven.

To facilitate cleaning
you can switch on the oven light and remove the oven carriage

Switching on the oven light

Set the function selector to ⊟.

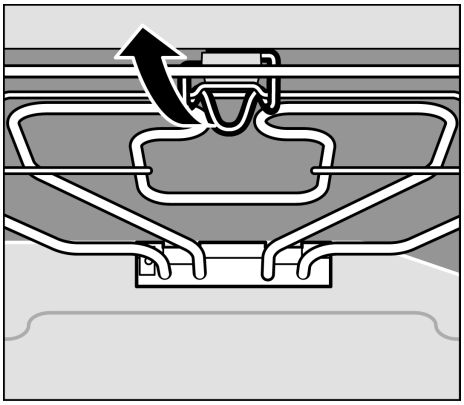
Removing the oven carriage

Pull the oven carriage out to the stop, raise it slightly, then pull it out and store it carefully.

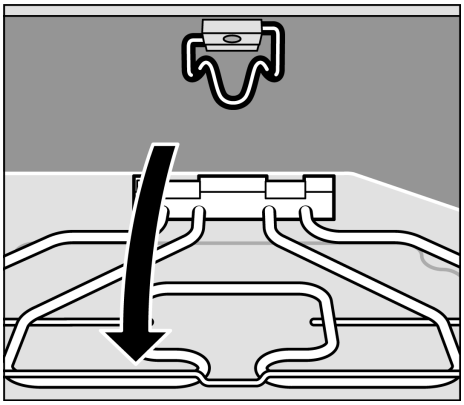
Folding down the grill element

Fold down the grill element to facilitate cleaning of the oven cover.

Warning: the oven must be cold. There is a risk of burning.



Pull the handle on the folding grill towards the front and push it upwards until you hear it click into place. At the same time, hold the grill element and fold it down.



After cleaning:

Fold the grill element back up. Push the handle down until the grill element engages.

Cleaning the oven's catalytic surfaces

The rear wall and side walls may be covered with a rough, matt enamel. These walls are equipped with a fat-repelling, catalytic cleaning system. They clean themselves while the oven is being used. Nonetheless, some stains may not disappear immediately, but only when the oven has been used on several more occasions.

Never clean these surfaces with oven-cleaning products.

If these surfaces do not clean themselves sufficiently, you can refresh them using the **limpia** function.

Any discolouring which may appear on the enamel has no effect on the self-cleaning features.

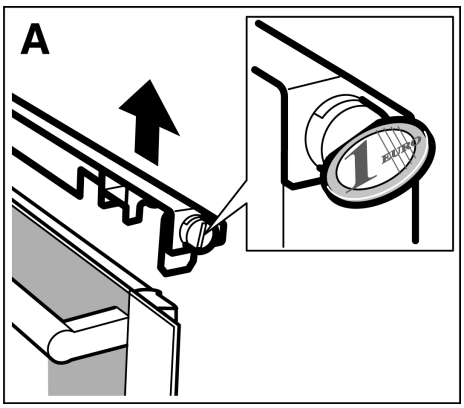
Replacing the oven interior's side walls

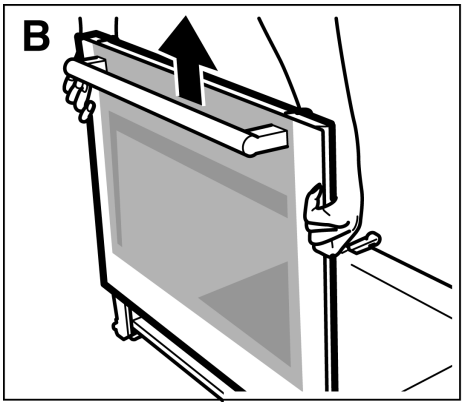
The oven interior's side walls can be replaced by new ones if required. They are supplied by our After-Sales Service, if you provide the **E–Nr** and **FD numbers.** These details can be found on the ratings label, which is located on the lower right-hand side of the oven. To see it, you need to open the door.

Cleaning the glass panels

The glass panels on the oven carriage can be removed to assist in cleaning.

1. Slide out the oven carriage.
2. Unscrew the cover at the top of the oven carriage. Turn the screws clockwise or anti-clockwise with a coin to do this. (Fig. A)





3. Hold the glass panels on the left and right and slide them upwards. (Fig. B)
   Lay it on a cloth with the handle underneath.
   The inner glass panel with the hanging hook remains on the oven carriage.

Clean the glass panels with glass cleaner and a soft cloth.

4. Insert the panels into the mounting on the oven carriage again.
5. Replace the cover and screw it back on. If the cover cannot be screwed on, check whether the panel is seated correctly in the mounting.
6. Close the oven carriage again.

The oven must not be used again until the panels have been correctly installed.

The Clean function

The Clean function is a regeneration program. If the oven's catalytic walls have not cleaned themselves sufficiently, this function may be used to regenerate them. They will then be completely effective again.

Take all accessories and containers out of the oven.

How to program

Select the heating type using the function control knob.

Use the temperature control knob to set the temperature level to 270 °C Press the **C** button. The symbol will light up in the indicator panel. The Clean function has been activated.
The oven will operate for an hour. When this time has elapsed there will be an audible signal and the CL symbol will flash in the indicator panel. Set the function control knob and the temperature control knob to 0. The Clean function will have been deactivated.

Cancelling the function

If you want to deactivate the Clean function, press the **C** button again. The CL symbol will disappear from the indicator panel and the Clean function will have been deactivated.

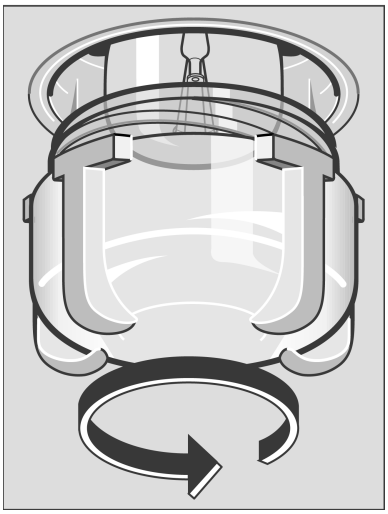
Seal

Clean the seal on the oven with washing-up liquid.
Never use caustic or abrasive detergents.

Replacing the oven light

If the oven light fails, it must be replaced.
Heat–resistant spare bulbs can be obtained from the after–sales service or specialist shops.
Only use these bulbs.

Method



1. Disconnect the appliance from the mains.
2. Place a tea towel in the cold oven to prevent damage.
3. Unscrew the glass cover by turning it anti–clockwise.
4. Replace the oven light with one of the same type.
5. Screw the glass cover back on.

After-sales service

Our after-sales service is there for you if your oven needs repairing.You will find the address and telephone number of your nearest after-sales service centre in the phone book. The after-sales service centres listed will also be happy to advise you of a service point in your local area.

E number and FD number

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service. The rating plate containing these numbers is found on the right, on the side of the oven door. You can make a note of these numbers in the space below to save time in the event of your appliance malfunctioning.

E no.	FD no.

After-sales service ☎

Packaging and old appliances

Disposing in an environmentally-responsible manner

Unpack the appliance and dispose of the packaging in an environmentally-responsible manner.

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

This guideline is the frame of a European-wide validity of return and recycling on Waste Electrical and Electronic Equipment.

Troubleshooting

Should a malfunction occur, it is often only due to a minor fault. Please read the following instructions before calling the after–sales service:

Problem	Possible cause	Comments/remedy
The oven does not work.	Blown fuse.	Look in the fuse box and check that the fuse is in working order.
The clock display flashes.	Power cut	Check whether the kitchen light switches on.

Repairs may only be carried out by fully trained after–sales service technicians.

Improper repairs may constitute serious hazards to the user.

Para la protección del Medio Ambiente, utilizamos papel reciclado.

Para a protecção do meio ambiente: utilizamos papel reciclado.

5430003412 (1W00P4) 01 8503

BSH Electrodomésticos España, S.A.

CIF. A 28 893 550

C/ Itaroa 1 • 31620 Huarte-Pamplona (Navarra) • ESPAÑA

Balay en Internet

Consulte el catálogo completo de productos en: **www.balay.es**